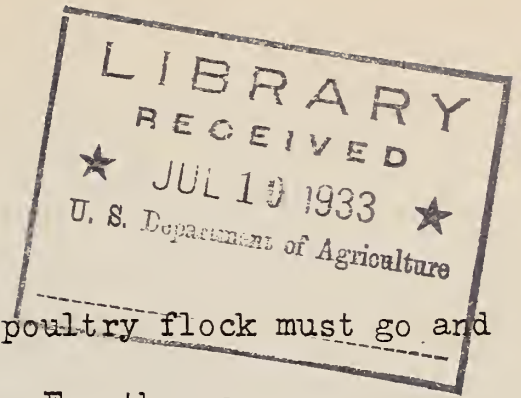


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DIFFERENT DISHES MADE
FROM STEWING CHICKENS



By the end of May many of the older birds in the poultry flock must go and chicken appears on the country dinner table quite often. For the same reason, fowls or stewing chickens are a reasonable buy for the city housewife, but in neither case is it necessary always to serve them fricasseed.

First, says the Bureau of Home Economics, U. S. Department of Agriculture, make the older chicken tender by long, slow simmering. Season it with salt and pepper.

When the meat can be removed from the bones, you are ready to make creamed chicken, chicken à la King, chicken with noodles, chicken short cake, chicken pie, or chicken salad. Either stewed chicken or leftover cooked chicken can be used for chicken chop suey, jellied chicken, chicken rizotto, chicken timbales, or curried chicken. Some of these dishes utilize chicken broth and the last bits of meat clinging to the bones.

Another way is to flour and fry some of the pieces of fowl which have been cooked tender. Or, instead of simmering the old chicken in water, brown the pieces and cook them en casserole with gravy and vegetables. Recipes for most of these dishes can be obtained from the Bureau of Home Economics of the U. S. Department of Agriculture, which gives the following:

Savory Creamed Chicken

4-pound fowl	Flour
1 cup chopped celery and leaves	$\frac{1}{2}$ to 1 cup cream
$\frac{1}{2}$ cup chopped onion	$1\frac{1}{2}$ teaspoons salt
$\frac{1}{4}$ cup green pepper, chopped	3 drops tabasco sauce

After cooking the fowl until tender, let it stand in the broth overnight in a cold place. Skim the fat from the broth, remove the chicken meat from the bones, and cut it into uniform pieces. Return the bones to the broth and simmer for a short while so as to get off any small pieces of meat that cling to the bones. Brown the celery, onion, and green pepper in 4 tablespoons of the fat removed from

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